



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1060

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Marco's Pizza		Telephone Number 812 941 1144		Date of Inspection (mm/dd/yr) 7/31/2019	PERMIT # 19-186
Establishment Address (number and street, city, state, zip code) 2011 Charleston Rd (Suite 2) New Albany, IN 47150		336 406 3918			
Owner Hoagland Foods, LLC		Purpose: 1. Routine		Follow-up YES	Release Date TODAY
Owner's Address		2. Follow-up		Summary of Violations: C 3 NC 6 R 4	
Person in Charge Brittney Anderson		3. Complaint		Menu Type (See back of page) 1 2 X 3 4 5	
Responsible Person's E-mail		4. Pre-Operational			
Certified Food Manager Must provide copy of certificate to FCHD 10/1/2019		5. Temporary			
		6. HACCP			
		7. Other (list)			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C	R	Observed no certified food manager certificate/could not confirm CFM	Oct. 1st, 2019
438	C	R	Observed (2) unlabeled chemical sprayers (purple liquid)	TODAY
443	C		Measured chemical sanitizer buckets at 500+ ppm (target 150-200)	TODAY
218	NC		Observed toppings cooler to be leaking (repair or replace)	2 weeks
342	NC		Measured prep handsinks at 78.4°F (100°F/20 seconds)	2 weeks
399	NC		Observed hand sink near checkout loose from wall	2 weeks
400	NC		Observed light shield loose in BOH	2 weeks
433	NC		Observed (2) mops not properly hung to dry	TODAY
430	NC	R	Observed ceiling tile missing in restroom	2 weeks
<div style="border: 1px solid black; padding: 5px;"> Certified Food Manager - 5 year certification - Must test in person - "Food Safety Manager" </div>				
218 cont.	R		Observed toppings lid missing at prep cooler	2 weeks

Received by (name and title printed): Brittney Anderson	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Brittney Anderson	Inspected by (signature): aj
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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